

Kansas Department on Aging

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: N089001	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 12/06/2013
NAME OF PROVIDER OR SUPPLIER BREWSTER HEALTH CENTER		STREET ADDRESS, CITY, STATE, ZIP CODE 1001 SW 29TH ST TOPEKA, KS 66611		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
S 000	INITIAL COMMENTS The following citations represent the findings of a Licensure Resurvey.	S 000		
S3299 SS=F	26-41-206 (e) (1) Facility Food Storage (e) Food storage. Facility staff shall store all food under safe and sanitary conditions. (1) Containers of poisonous compounds and cleaning supplies shall not be stored in the areas used for food storage, preparation, or serving. This REQUIREMENT is not met as evidenced by: K.A.R. 26-41-206(e) The facility identified a census of 29 residents. Based on observation and interview the facility failed to store food in a sanitary manner for 1 of 1 day onsite of the survey. Findings included: - Observation of the kitchen on 12/4/13 beginning at 9:15 A.M. revealed the freezer had opened unsealed and exposed breaded chicken patties, breaded steak patties, and beef steak fritters. The opened, unsealed packages were not labeled or dated when opened. A bag of orange vegetables were unlabeled and undated and the freezer had food debris on the bottom. Observation of the cooler revealed slices of cherry pie uncovered. Three salads were on the bottom of the cooler and lacked a date. The ice cream cooler had multiple large containers of ice cream and each container had a lid on top that was loose and did not entirely cover the ice	S3299		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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S3299	Continued From page 1 cream. At that time, dietary staff dated the salads and securely covered the ice cream pales. Observation in the store room revealed a box with portion containers of jelly and had exposed jelly in the box. On 12-4-13 at approximately 9:30 A.M. dietary staff DD observed the unsealed undated breaded meat, closed each bag and placed each bag in the boxes in the freezer. He/she removed the jelly packets from the box and disposed of the box. The facility lacked a policy and procedure for food storage. The facility failed to store food in a sanitary manner.	S3299		
S3305 SS=F	26-41-207 (a) (b) Infection Control (a) The administrator or operator of each assisted living facility or residential health care facility shall ensure the provision of a safe, sanitary, and comfortable environment for residents. (b) Each administrator or operator shall ensure the development of policies and implementation of procedures to prevent the spread of infections. These policies and procedures shall include the following requirements: (1) Using universal precautions to prevent the spread of blood-borne pathogens; (2) techniques to ensure that hand hygiene meets professional health care standards; (3) techniques to ensure that the laundering and handling of soiled and clean linens meet professional health care standards; (4) providing sanitary conditions for food service;	S3305		

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S3305	<p>Continued From page 2</p> <p>(5) prohibiting any employee with a communicable disease or any infected skin lesions from coming in direct contact with any resident, any resident 's food, or resident care equipment until the condition is no longer infectious;</p> <p>(6) providing orientation to new employees and employee in-service education at least annually on the control of infections in a health care setting; and</p> <p>(7) transferring a resident with an infectious disease to an appropriate health care facility if the administrator or operator is unable to provide the isolation precautions necessary to protect the health of other residents.</p> <p>This REQUIREMENT is not met as evidenced by: K.A.R.26-41-207(b)(4)</p> <p>The facility identified a census of 29 residents. Based on observation, interview, and record review the facility failed to prepare food in a sanitary manner and failed to maintain a clean, sanitary environment in the kitchen.</p> <p>Findings included:</p> <p>- On 12-4-13 at 9:15 A.M. during a tour of the kitchen, observation revealed the following:</p> <p>Dietary staff prepared vegetables without a hair restraint on. Two other dietary staff had hairnets on but all their hair was unrestrained. Dietary staff DD had a hat on with hair around the hat unrestrained and lacked a hair restraint for his/her facial hair.</p>	S3305		

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S3305	<p>Continued From page 3</p> <p>Observation revealed the doors of the refrigerator by the sink with food splatter on them. Both trash cans were dirty and had food splatter build up on them. The shelving by the microwave had food debris on both the top and bottom shelves. The toaster was on the bottom shelf and had crumbs on the top of it.</p> <p>Record review of the undated cleaning schedule documented staff cleaned the toaster and trash cans on Thursdays, and cleaned shelves on Wednesdays.</p> <p>On 12-4-13 at approximately 9:30 A.M. dietary staff DD stated staff should have hair restrained while they prepared food. He/she acknowledged the food debris on the shelves, trash cans, and refrigerator. He/she stated staff cleaned the kitchen each day but he/she stated he/she did not have the cleaning schedule posted yet for this month. Dietary staff DD told dietary staff without a hairnet to put a hair net on and stated staff should have hair restrained. Dietary staff DD stated he/she seldom prepared food.</p> <p>The 12-1-12 facility provided Neighborhood Kitchen Cleaning Schedule Policy and Procedure documented staff was responsible for checking the cleaning schedule daily to ensure staff performed the scheduled tasks for the day. The policy and procedure documented staff cleaned the countertops, toaster, and refrigerator after each meal or snack. The policy and procedure documented staff emptied, cleaned, and sanitized the trash containers after each meal and when full.</p> <p>The facility lacked a policy and procedure for hair restraint.</p>	S3305		

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S3305	Continued From page 4 The facility failed to prepare food in a sanitary manner, and failed to maintain equipment in a clean, sanitary manner.	S3305			